

Chapter 5 Small Fish and Shiso with
Garlic and Red Pepper Fried Rice





DON'T TRY TO FLAKE ME!

NOPE, IT WAS KUSAKO

HEY, SERP, DID YOU KNOW ME?



OH YEAH...? BY THE WAY, YOU LEFT YOURSELF OPEN, SO I NEEDED AGAIN.

SORRY, I'VE GOT SOMEWHERE TO BE TODAY, SO I'LL PASS.



HAH...

YOU COMING WITH US?

YOU SURE LIKE BAKED DONUTS, ROBE?

HEY, ON OUR WAY HOME, WOULD STOP BY BAKED DONUTS?



SEE YOU!



ONCE I GET HOME I'M GOING TO HAVE YOU TELL THERE'S NOTHING LEFT!



*She comes in
by herself and
always orders the
fried rice.*

*...It's
that girl
again.*



*And for some
reason, she
keeps staring
at me...*



THANK
YOU FOR
THE
FOOD!

IS
GROSSY
ABOUT
THE
WAIT.



It's so polite
even when she
comes to eat all
alone... what a
nice girl.



She's
cute for
me.









WHAT
ARE YOU
DOING?

THANKS
FOR
THE
FOOD



I TRIED TO MIX THE
EGG INTO THE RICE
BEFORE I STARTED
EATING, BUT IT ALL
BOUNDED TOGETHER
SO IT TURNED OUT
AFTER LIKE
DANGLING



BUT IT
DOESN'T
LOOK
LIKE
YOU
MIXED
UP

I TOLD
YOU IT'S
MY FRIED
RICE
TRAINING



THERE ARE
THINGS WHEN
I MAKE IT
REALLY
WELL, AND
THINGS WHEN
I MAKE UP,
AND I CAN
NEVER TELL
WHICH ONE
IT'S REALLY
REAL

IT REALLY
IS HARD TO
KNOW FRIED
RICE, ISN'T
IT?

IF I JUST
KNOW WHEN
MY ANTIKES
WERE COMING
FROM, I
WOULDN'T HAVE
TO KEEP MAKING
THEM. THEN I'D
DEFINITELY BE
ABLE TO MAKE
MY FRIED RICE
POWER A BIT



Food
rice girl!



That food
rice girl
came in
again!



FOOD!

Life could
also be sharing
of me really
intensely...



TODAY I'M
GOING
TO STEAL IT
FROM THEM!



AND
FOOD RICE
TECHNIQUE!



Oh Bazaar - a line of various types of sauce for pasta, soups



THAT'S ALL THE THING
THAT ACTUALLY...

I'M FINE, BUT
YOU CAN'T
HAVE FRIED
RICE FOR
BREAKFAST
AND DINNER,
HYUNO

HAPPY
FEBRUARY
14TH!



THE
ACTING WAS JUST
PRACTICE. THE ONLY
THE REAL
DEAL, SO DON'T HELL
AT ME.



THE MARSH
REHEATED
RICE SHOULD
BE PERFECT
FOR MAKING
FRIED RICE.

WE ALWAYS WRAP
UP OUR LEFTOVER
RICE AND PUT IT IN
THE FREEZER, SO
THAT IN A PINCH WE
CAN TAKE IT OUT
AND REHEAT IT.



FROM THE
KETTLE
SAUCE

I'LL MIX A
SMALL
AMOUNT
OF
SAUCE
FOR
LATER...



I'M MIXING
THEM SO I'LL
BREAK TWO
EGGS AND
MIXABLE
THEM
TOGETHER
WITH SALT
AND PEPPER.



LOOKING LIKE
WE'VE GOT
SOME RED
PEPPER AND
GARLIC-
FLAVORED
OIL SAUCE



NOW THAT
EVERY-
THING
IS READY
I'LL HEAT
UP THE
OIL



I'LL HEAT UP IN
A FLAME OF OIL WHEN
SMOKE STARTS TO
COME OFF THE
MEAT. BUT IF I PUT
OIL SAUCE IN WHILE
THE MEAT IS HOT
IT'LL SPLASH
EVERYWHERE

BUT FIRST
I'LL PUT IN
PLENTY OF
OIL SAUCE



I'LL TURN
THE HEAT
ON AS
HIGH AS
IT GOES!



AND
RIGHT
AFTER
THAT
THE RICE!



AND THAT
THE OIL
HAS THE
NEED TO
GO IN



I'LL ONLY
USE THE LITTLE TO
PRESS THE RICE
AROUND THE MIDDLE
OF THE BOWL. WELL
OCCASIONALLY
STIRRED TO
BREAK IT UP

I'LL USE THE
TECHNIQUE
I LEARNED
FROM
WATCHING
THE MASTER
IN THE
KITCHEN
SHOP

BEFORE
THE 1000
BOLENNERS
I NEED TO
ADD IT IN
WELL WITH
THE RICE











YOU CAN'T.

WHAT
DO YOU MEAN I
CAN JUST
USE THE
WOK?



NO
WAY.

ON
HOW
NOW

I
WONDER
SEE IF
I CAN
MAKE IT
TOO.

YOU
SAID THAT,
THOUGH!
YOU HAVE
NEITHER THE
TRAINING
NOR THE
EQUIPMENT
TO DO SO!



YOU MUST
BEHOLD
AS MY
ATTENTION
AND LEARN
HOW TO
HANDLE
YOUR WOK.

YOU ARE
A GOOD
PERSON,
BUT YOU
ARE NOT
A WOK
MASTER.



AT THIS
RATE, YOU'RE
GONNA END
UP FALLING
TO THE DARK
SIDE OF THE
FRIED SIDE.

...HMM.



姉のおなごを
ふくらませる僕
ANESANO ONAKO WO FUKURAMASERU BOKU

Ane no Onako wo
Fukuramaseru no wa
Boku

Translation and
Editing: Xthen

